Torres, Francine

From: Bettyjosteel@steelsgourmet.com%inter2 [Bettyjosteel@steelsgourmet.com] on behalf of

Bettyjosteel@steelsgourmet.com

Sent: Tuesday, August 16, 2005 4:55 PM

To: National List
Subject: docket TM-04-07
Attachments: ATTACHMENT.TXT

Dear Sirs: I wish to comment on the National List ingredients that are under review:

I am the owner and president of Steel's Gourmet Foods, Ltd. We are currently manufacturing 11 certified organic products fot the U.S. and Canadian markets, plus we do some modest exporting. We make fruit spreads, condiments and salad dressings in this line, which are also NO Sugar Added. We are totally dependent on several ingredients under review. Our fruit spreads are sweetened with a highly concentrated fruit extract- Lo Han Kuo. We have been making no sugar added fruit spreads for 15 years and are dependent on low methoxyl pectin to thicken these no sugar added spreads. These products are used by diabetics and dieters who avoid sugar.

The other NOP ingredients that we use in manufacture are: Inulin (vegetable fiber), xanthan gum, citric acid (to control PH), Natural flavors, such as vanilla. The citric use is essential for food safety when preservatives are not used.

Our eleven certified organic products are:

Wild Blueberry Fruit Spread (No Sugar Added)

Strawberry Fruit Spread (No Sugar Added)

Raspberry Fruit Spread (No Sugar Added)

Rocky Mountain Ketchup (No Sugar Added

Barbeque Sauce (No Sugar Added)

" Teriyaki Sauce (No Sugar Added)

" " Wasabi Teriyaki Sauce (No Sugar Added)

" Sweet and Spicy Peanut Sauce (No

Sugar Added)

Sweet Ginger Lime Dressing (No Sugar Added) Sesame Ginger Dressing (No Sugar Added) Honey Mustard Dressing (No Sugar Added)

Changing the NOP list would place hardship on our minority- woman owned business, adding unnecessary expense to redesign our products and reprint our labels, cost money for our distributors to redo all of their records and printed material

.Our organic customers who want the option of no added

sugar would be inconvenienced or deprived of what they consider healthful.

Organic production should be encouraged by our government. Many organic growers and manufacturers are small businesses trying to expand. Our government should be supportive to those efforts. We cannot stay in business if we are faced with expensive regulatory changes. We also cannot compete in the world market of organics.

The present List is practical and well researched. The USDA should renew it, and not be swayed by special interest groups.

Yours truly, Elizabeth C. Steel Steel's Gourmet Foods 55 E. Front Street Bridgeport, PA. 18405